



RECIPE | MELONS

MELON AND PEACH CAPRESE SALAD



15 min

15 min
PREP.



4



easy

INGREDIENTS

2 Pure Flavor® Solara® Melons, sliced
1 **dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
2 peaches, sliced into wedges
8 slices prosciutto
8 oz fresh mozzarella
¼ **cup** basil leaves

1 **tbsp** lemon juice
1 **tbsp** olive oil
2 **tsp** honey
1 **tsp** Dijon mustard
1 sprig of thyme
Salt and pepper, to taste



DIRECTIONS

- 1 Arrange tomatoes on serving board. Season with salt and pepper.
- 2 Wrap peaches and melon in prosciutto – you should use about half a slice per fruit slice. Arrange peaches and melon around tomatoes.
- 3 Gently tear the fresh mozzarella and nestle the mozzarella around the tomatoes, melon, and peaches. Tuck basil leaves in where you can and sprinkle thyme on top.
- 4 In a small bowl, whisk together lemon juice, Dijon, and honey. Slowly whisk in olive oil. Drizzle the vinaigrette on top of the board. Serve!